

Cp971.68
C46u2
1973
c.2

THE FRANKLIN STREET GOURMET
1973
Student Consumer Action Union
UNC

THE LIBRARY OF THE
UNIVERSITY OF
NORTH CAROLINA



THE COLLECTION OF
NORTH CAROLINIANA

Cp971.68
C46u2
1973
c. 2

CPTM.68
C46nd
1973
042



The Franklin Street Gourmet

Introduction

RESEARCH

Marilyn Adams
Steve Clarke
Modine Gunch
Rosemary Ingle
Lyn Levelle
Matt Ziff

Have you ever wondered, "Well, where in the hell am I going to eat tonight?" If you haven't, you are in a tiny minority of Chapel Hill residents who have never found themselves at a loss for a good place to eat.

Chapel Hill has an astounding number of restaurants, each with its own peculiar advantages and drawbacks. The Franklin Street Gourmet was compiled to give you an idea of local options in The Great Race To The Meal Counter.

Running a restaurant in Chapel Hill is not an easy job. High rent and sky-rocketing food costs plague those who try to feed the hungry hordes of Chapel Hill. Those problems, however, cannot excuse poor food, incompetent service, or exorbitant pricing by restaurant owners and managers.

With this booklet, the Student Consumer Action Union issues a two-fold challenge to the community. We challenge local restauranteurs to provide good food and good service as inexpensively as possible. We also challenge the consumers of Chapel Hill to seek out these restaurants which strive to meet those standards, to demand through your actions an improvement in local eating establishments.

The Franklin Street Gourmet is not a solution to the problem of eating in Chapel Hill. The key to the solution lies in the wise use of this booklet by the discerning consumer.

COMPLAINTS

If you have a complaint:

- Complain immediately to the manager.
- Call the Public Health Department within 24 hours (942-4168).
- Call Student Consumer Action Union (933-8313).

S.C.A.U. Chairman — Ted Claghorn

S.C.A.U. Research Chairman — Trip Farnsworth

Op 970.68
C4642

ALLEN AND SONS BAR-B-Q

5 miles north of Chapel Hill on Airport Rd.; 942-7576

Mgr./owner: Mr. Keith Allen

9 a.m.-10 p.m. Monday-Saturday

If you're out to get a great barbecue sandwich, Allen and Sons is the place for you. Prices are moderate (\$1.30-\$3.00) and you get a great deal. The menu is varied, from shrimp to chicken to the famous barbecue. The atmosphere is "country" and the service is quick and friendly. Fine for a great, wholesome, filling meal.

Checks accepted.

BILL'S BAR-B-Q

115 N. Graham St.; 942-4623

Mgr./owners: Mr. and Mrs. Joe Council

6:30 a.m.-10 p.m. Monday-Thursday

6:30 a.m.-12 p.m. Friday-Saturday

1 p.m.-10 p.m. Sunday

Breakfast: 6 a.m.-11:30 a.m.

Lunch and dinner: 6:30 a.m.-closing

Things start jumping early at Bill's and stay that way until closing. The talk is jive and the food is down home. For some, one of those rare and vanishing places where they can find a good, hefty chicken, fish, or barbecue plate lunch or dinner with okra, cabbage, and black-eyed peas (or eggs, sausage, and biscuits breakfast) at a meager price. To those who worry about sanitation, Bill's is just a greasy spoon.

1

BLIMPIE BASE DELIVERY

NCNB Plaza, Rosemary St.; 942-8778

Mgr./owners: Peter Zimring, Jerry Doliner

11 a.m.-2 a.m. daily

Blimpie's is a small sandwich and ice cream shop which also serves beer on tap. Though the atmosphere is overly sterile, the sandwich meats and cheeses are top quality and service is quick and friendly. Best of all, Blimpie's is open late.

Checks accepted.

BRADY'S

1509 E. Franklin St.; 942-5392

Mgr./owners: Mr. and Mrs. Joe Council

11 a.m.-10:30 p.m. Tuesday-Saturday

11 a.m.-9:30 p.m. Sunday

Not much information about Brady's is available. It serves much of the silent majority, Mr. and Mrs. Front Porch America. However, the food there tells the story, and it's not bad.

Prices are average, and the food is more like home-cooked than you'll find at most places in town. Seafood and barbecue are the best meals, and the fries are homemade and delicious. The atmosphere is non-existent, but it's a good place to take "the folks" when they come to town.

Service is only fair, but the food is usually worth the wait. Prices range from \$1.75 to \$2.50 for lunch, and \$2.50 to \$4.00 for supper. Beer.

Checks accepted.

BURGER KING

Kroger Plaza

Manager: Mr. James Parrish

10:30 a.m.-11 p.m. Monday-Thursday

10:30 a.m.-12 p.m. Friday-Saturday

11 a.m.-11 p.m. Sunday

If your idea of royalty is shimmering stainless steel, glass, tile, and formica, this is your place. The main item, a Cheese Whopper (84 cents), is pretty good pre-pre-packaged quick food. With a seating capacity of 74 there are often long lines around noon and 6 p.m. However, the French Frying Legion makes a decent meal out of a sandwich.

CAROLINA COFFEE SHOP

138 E. Franklin St.; 942-1175

Manager: Joyce Blank

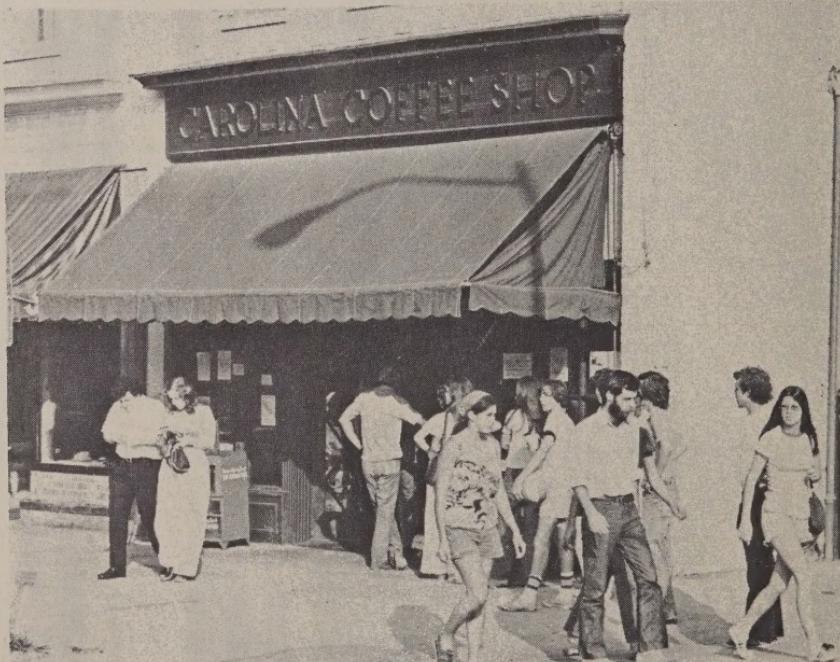
Owner: Byron Freeman

Weekdays 9 a.m.-2 p.m., 4:45 p.m.-8:30 p.m.

Weekends 9 a.m.-3 p.m., 4:45 p.m.-9 p.m.

Once inside, the atmosphere is pleasant, but the wait outside can be long and annoying. The food, like the service, depends what you order and the day you are there. While the booths are a comfortable place to eat, the tables up front are caught in the middle of the restaurant traffic. Prices are rather high for what you get.

Checks accepted.



CAROLINA GRILL

312 W. Franklin Street; 942-2564

Managers: Paul Boyles, Bill Allen

11 a.m.-2:30 p.m. Monday-Friday

4:45 p.m.-8 p.m. Monday-Friday

The Grill has always been a Chapel Hill gathering place. Long lines from noon to 1 p.m. and 5:30 to 6:30 p.m. make you wonder why.

Good, hot meals, from a 30-cent hotdog to a \$2.00 steak plate, are the reason. Plate lunches and dinners come with salad, fries, and rolls. Once you are seated, the service is fast and friendly and your spoon is sterile. Atmosphere is clean-cut and double knit. Basically a place to get a quick, decent meal at bargain basement price. Beer.

Checks accepted.

CAROLINA INN-CAFETERIA

Corner of Pittsboro and Cameron Ave.; 933-2001

Manager: Harry Finley

11:30 a.m.-2 p.m. daily

5:30 p.m.-7:30 p.m. daily

A clientele of town and college people eat here regularly, for good reason. A wide choice of well-prepared fresh foods are offered, including 5 meats and 4 good vegetables.

With a price range of \$1.25 to \$2.25 and a warm, clean atmosphere, you do your wallet and your psyche a service by eating here.

The prime rib (\$1.10) is still one of the best buys in town, but watch out for the meat loaf and stuffed bell peppers. Unlimited coffee and tea.

If you find a line here, it will be worth the wait.

Checks accepted.

3

CAROLINA INN-HILL ROOM

Corner of Pittsboro and Cameron Ave.; 933-2001

Manager: Harry Finley

Breakfast 7 a.m.-9:30 a.m. Monday-Saturday; 8 a.m.-10 a.m. Sunday

Lunch noon-2 p.m. daily

Dinner 6 p.m.-8 p.m. daily (coat and tie)

If you want a fine meal (at a modest price) served in an atmosphere of hotel elegance, try the Hill Room. The breakfast buffet, all you can eat for \$1.85, is one of the wiser ways for early risers to spend their time and money.

A choice of 8 hearty lunches are offered, from \$1.75 to \$3.50. Dinner is the most expensive, ranging from \$3.75 to \$7.50. An eccentric gourmet might be disappointed here, but most will find a good meal and agreeable prices at the Hill Room. A nice place to eat with your family or an important date.

Checks and credit cards accepted.

PCW577

CHEF'S INTERNATIONAL DELI COUNTER

Kroger Plaza; 942-2348

Manager: Peter Caron

10 a.m.-8:30 p.m. Monday-Saturday

This place serves only sandwiches, but what else do you want, already? Peter will let you try different meats and cheeses before you make your choice. He will then make you one of the thickest sandwiches in town out of proscuitto, pastrami, Danish ham, salami, etc. They use only the finest meats, cheeses, and breads here, and with a price tag around \$1.00, you'll realize a substantial savings and pocket the diff.

CLARENCE'S BAR AND GRILL

401 W. Franklin St.; 942-1172

Mgr./owner: Clarence Gray

11:30 a.m.-1 a.m. Monday-Friday

2 p.m.-1 a.m. Saturday

Clarence Gray operates one of the more venerable establishments in Chapel Hill. Most go to elbow up, rather than gobble down a meal. Long favored by the more knowledgeable Greeks on campus as a watering hole, it is rumored that Clarence, especially during football weather, provides more people with Budweiser than anyone else in the state. Dim, crowded, weathered, and loud, Clarence's is a by-word for a good time, but not for a good meal. Chili cheese dogs all-the-way for 35 cents, roast beef for 95 cents, and ham and cheese for 85 cents are, however, some of the best in town.

4

THE COUNTRY SQUIRE

Durham-Chapel Hill Blvd.; 929-3400

Manager: Verna Caranan

5:30 p.m.-10:30 p.m. Monday-Saturday

If you are looking for a gracious, leisurely, and memorable supper in an English countryside atmosphere and are prepared to accept your check graciously, one of the 7 rooms here will appeal to you. You will find your accommodations comfortable and the service courteous and alert.

A wide choice of fine meats and seafoods, well-prepared, will please your palate. A list of wines, including a few of the more popular imports, is available. You can expect a bill from \$3.50 to \$20.00 per person here. On the whole, reasonable. All ABC permits.

Checks, BankAmericard, and Master Charge accepted.

Reservations advisable.

Dress may be casual, but coat and tie won't be out of place.

THE DAIRY BAR

203 E. Franklin St.; 942-5256

Mgr./owner: James Paliouras

9 a.m.-midnight daily

The Dairy Bar ranks with the greasiest restaurants in town, specializing in the plate lunches, sandwiches, and a "daily special." One wonders why it hasn't closed down long since, but it is not without its own peculiar charm. The supper menu is balanced by the moderate prices. You get what you pay for. The Dairy Bar does offer great home-made doughnuts, and all the state's major newspapers are available.

DANWICH

151 E. Rosemary St.; 967-4696

Mgr./owners: Mr. and Mrs. J. Peterson

Weekdays 11:30 a.m.-1 a.m.

Weekends 4:30 p.m.-1 a.m.

Closed Sundays

One of the nicest places to eat in Chapel Hill. The proprietors are very friendly, the meats and cheese are all top notch, and all meals are prepared with care. Lunch and dinner run from about \$1.50 to \$2.50 per person. Danwich also offers a small bar which is one of the few places to sit quietly and have a civilized beer.

5

THE FAMILY HOUSE

U.S. 15-501, 1 mile south of Chapel Hill

Manager: Robert Welch

Owner: Sunny Grady

5:00-10:30 p.m. daily

11 a.m.-3 p.m. Sunday

The atmosphere here, like the name, is family style, offering steak, chicken, and seafood dinners ranging from \$2.25 to \$5.75. It offers a nice change from the Franklin Street rut, but don't expect the meal of your life. The Sunday special is a fair deal, all you can eat for \$2.35. All dinners include your choice at the salad bar, baked potato and bread.

THE FARM HOUSE

Approx. 5 miles north of Chapel Hill on U.S. 86

Manager: Dwight Galloway

Owners: Dwight Galloway and Jack Mauxby

5:30-11:30 p.m. Wednesday-Saturday

Rustic: built and decorated to resemble an old log cabin. Two low ceilinged, dimly-lit rooms accommodate 15 tables. The Farm House serves small or large parties (for large groups will set up a bar). The service is good, and can usually be timed to the customer's preference. All meals are excellent and served with baked potato and salad. The Farm House is the only place in town to get lamb chops. The drive is worth it.

THE FISH CAMP

406 W. Main St., Carrboro; 967-7291

Manager: Byron Freeman

Lunch noon-2 p.m. Monday-Friday

Dinner 5-9 p.m. Monday-Sunday

For a local change of pace, try this place. Byron runs a couple of young and collegiate places and this is one of them. The menu offers oysters, shrimp, scallops, flounder, trout, perch, crab, and clams. Meals include hush puppies, slaw, and fresh vegetables. At \$3 to \$4, this is almost the only seafood game in town and is pretty good. The service is acceptable, as is the atmosphere. Prices are somewhat high and the quality of the food depends on the cook. Ask your waitress to tell Stewart or Chuck to give you a good meal—they will.

Once you eat here you'll probably like it and go back. It's got a no-pretensions, down-home atmosphere that is easy going and quiet, but unless you are a true fish freak, the prices will prevent you from being a regular. Beer.

Checks accepted.

THE FOUR THIEVES

Kroger Plaza; 967-3838

Manager: Paul Gerber

5:30-10:30 daily

You might expect the thieves to serve you a good meal at a steal of a price. They won't. What they will do is serve you a good steak, flounder, or lobster for a reasonable highwayman's ransom, \$1.75 to \$11.50. Not to be outdone, the thieves' congenial hide-a-way boasts two bars, at one of which your brown-bagged drinks will be mixed or where you can get a luxury beer. The other bar is, sorry, just a good salad bar. A wine list is offered, mainly domestic but including popular imports, all at reasonable prices. The seating capacity here is 64, and though the service is attentive and congenial, you would be wise to make a reservation on a big weekend.

Checks accepted.

GINO'S KENTUCKY FRIED CHICKEN

319 E. Main, Carrboro; 929-1169

Manager: Jack Woodell

11 a.m.-9 p.m. Monday-Thursday

11 a.m.-10 p.m. Friday-Saturday

If your stomach prefers it fast and greasy, this may be your chicken bag. Their special, the dinner box (\$1.39), includes 3 pieces of chicken, mashed potatoes, gravy, and a biscuit. The help is friendly, but the place is generally pretty sweaty. Gino's will do in a pinch but it's really a last resort for the disorganized and unimaginative. However, you will hear progressive rock and not Muzak while you wait.

GOLDEN WEST STEAKS

104 E. Estes Dr.; 477-1230

Manager: Robert Welch

Open 24 hours a day; closed Sunday 10 p.m.-6:30 a.m.

Breakfast 11 p.m.-11 a.m.

Lunch 24 hours a day

Dinner 11 a.m.-7 a.m.

The Golden West is one of the more popular places in town because of the wide choice of steak, chicken, and seafood items, very low prices, a casual atmosphere, and reasonably fast service. A meal here won't be anything to write home about, but it will be substantial and good. Their breakfast is especially good, featuring steak and eggs for \$2.05. Eating here is a must for insomniacs and late night studiers. It is the only local place open 24 hours a day. Beer.

All major state newspapers available.

Checks accepted.

7

GRANVILLE TOWERS

University Square

Manager: Sam Miller

Owners: Allen and O'Hara

Breakfast 7-9 a.m.

Lunch 11:30 a.m.-1:30 p.m.

Dinner 4:45-6:45 p.m.

Granville has several meal plates. Meals can be bought for an entire semester, as part of semester fees for residents, or on a daily basis, by meal. Tickets for each meal can be purchased at any of the desks in the Granville complex. Breakfast costs \$1.25, lunch \$1.55, and dinner \$2.00.

All meals are cafeteria style, with a choice of several entrees, vegetables, and desserts (unlimited seconds). Though the food itself is institutional, it is still wholesome, tasty, and filling. This is a good place to eat on a regular basis.

HARDEE'S

W. Franklin St. (across from Belk's)

Manager: Steve Black

Owner: Boddie-Noll Enterprises

8 a.m.-midnight daily

Charco-broiled burgers rarely exceed the size of a silver dollar but roll almost as well as one. Hamburgers are mostly bun and often cool. The atmosphere is cold and uninviting. A fast stop, but no substitute for a real meal.

HECTOR'S

201 E. Franklin St.; 968-9067

Manager: Mel Polizos

Owner: Peter Galifianakis

7:30 a.m.-2 a.m. daily

Hector's is a Franklin Street focal point for Chapel Hill's high school "heavies" and is easily accessible from all North Campus dorms. Its menu is one step above that of the burger joints which clutter downtown, and so are its prices, but Hector's does offer a variety of selections ranging from shrimp egg rolls to papaya juice. Breakfast is also served, but we recommend Hector's for a late snack in a hurry.

HOLIDAY INN—SWEET WILLIAM'S

8

15-501 Bypass at Eastgate; 929-2171

Manager: Kevin Shannon

Breakfast 6 a.m.-12 noon daily

Lunch noon-5 p.m. daily

Dinner 5 p.m.-10 p.m. daily

An attractive and intimate rustic atmosphere, courteous service and good food make this an enjoyable place to eat any meal. Breakfast is approximately \$1.75, and lunch, a varied list of sandwiches or salad plates, will cost around \$2. Dinner, from a choice of entrees all well prepared and served, including a build-your-own salad, will cost from \$4 to \$7. Complimentary fruit and cheese board. All ABC permits.

Checks and major credit cards accepted.

All major state newspapers.

HONEY'S

110 Hamilton Rd. at Glen Lennox; 929-1145

Breakfast 7-11 a.m. Monday-Friday; 7-11 Saturday;
7-noon Sunday

Lunch 7 a.m.-closing daily

Dinner 11 a.m.-closing daily

Honey's is a casual family-type restaurant with a formica, but warm, atmosphere. Service is generally prompt and friendly. Breakfast is good, from \$1.50 to 75 cents. Lunch and dinner offer a wide choice, from the King Bee at 85 cents through seafood, chicken, and salad plates, to an 8-ounce ribeye at \$3.95. Generally a good meal at a comparable price, but nothing too fancy. Beer.

Checks accepted.

HOUSE OF CHU

1404 E. Franklin St.; 929-7498

11:30 a.m.-2 p.m. Tuesday-Sunday

5-10 p.m. Tuesday-Sunday

The House of Chu serves many types of Chinese food, from fried rice to duck. Meals are expensive and overpriced for what you get. The food is not at all well-prepared but this is the only Chinese place in town.

If you're in the mood for this type of food, don't be lazy. Drive to another town and get a Chinese meal you will enjoy. You can expect a bill of \$2.00 to \$8.00 here.

Checks accepted.

ICE CREAM CREATIONS

University Square; 929-4868

Manager: Fred Rehbin

Owner: Joe Herndon

10 a.m.-11 p.m. Monday-Friday

11 a.m.-11 p.m. Saturday

Noon-11 p.m. Sunday

Ice Cream Creations is a small, friendly ice cream shop which also serves hamburgers and sandwiches. All their food is good, but only for a snack. Prices are reasonable.

JORDON LE CHAROLAIS STEAK HOUSE

157 E. Rosemary St.: 967-5727

Mgr./owner: A.V. Seabock

5 p.m.-10 p.m. daily

Rib-eye and sirloin meats are brought to your table. You select the cut you want (8 ounce minimum). Prepared to your order, your meal will also include a make-your-own salad, baked potato, and bread. Lobster is also available.

The setting is quiet, dim, and relaxing; the service is prompt and courteous. Your bill will be about \$5.20, with 55 cents added per ounce over 8 ounces. All ABC permits.

Checks accepted.

9

KWIKEE TAKE OUT

15-501 at Eastgate; 942-1453

Managers: Tom and Maria Mariakakis

11 a.m.-11:45 p.m. daily

Don't go to Kwikkee if you are trying to impress someone with your sense of elegance. If you want to impress them with your grasp of where to get the widest choice of some of the best food in town at modest prices, suggest the Kwikkee.

Their large pizza has some of the thickest crust in town and, at \$2.65 for a deluxe, is unbeatable.

French, Greek, Mediterranean, Italian, Polish, German, Russian, Indian, Spanish, Mexican, Jewish, Oriental, and American dishes with a native and home-cooked flavor will all please you, for around \$1.75. The Greek desserts are famous, and this is one of the few places you'll find espresso and Turkish coffee for 25 cents. Excellent Greek deli and bakery also. Europe on less than \$1 a day and with mama's cooking. All ABC permits, including good wine list.

Checks accepted.

LEO'S RESTAURANT

423 W. Franklin St.; 942-1313

Manager: Nick Caporal

6 a.m.-8 p.m. Monday-Saturday

For good home-style cooking in one of the older places around town, try Leo's and you won't be disappointed. Special dinners are around \$1.25, including two vegetables. Sandwiches run from 40 cents to 65 cents, and dinners are around \$2.50.

You can expect the atmosphere and service to be friendly and earthy. Talk centers around major varsity sports from the present to the Way-Back-When. Breakfast is also good, hot, and available at a modest price. See if you can recognize some of the old football or lacrosse players pictured around this place. Beer and wine.

Checks accepted.

LONG MEADOW DAIRY BAR

West Franklin St.; 942-3114

Managers: Kathleen Whitt, Sam Huff

9 a.m.-8 p.m. daily

Only short orders available here, but the lunch counter is good and rarely crowded. The ice cream, milk shakes, sodas, and banana splits are thick, rich, and inexpensive. Drop by some afternoon for a malt and punch out a few tunes on the juke.

10

N.C. CAFETERIA

133 E. Franklin St.; 929-5351

Mgr./owner: J. Chandler

Lunch 11:30 a.m.-2 p.m.

Dinner 5 p.m.-7:15 p.m.

One of the most inexpensive places in town for a good home-cooked meal. The food is always hot and well prepared. For under \$2.00, the cafeteria offers the best lunch in town.

Checks accepted.

THE PEDDLER

151 E. Rosemary St.; 967-1412

Managers: Blackie Saunders, Dave Worley

Owner: The Peddler, Inc.

5:30 p.m.-10:30 p.m. daily

Very small and intimate, the Peddler offers steak cut at your table and prepared to your specifications. You pay about \$5.20 per meal (at least 8 ounces) and more per ounce. Meals include a salad, a potato, bread, and wine. A good wine list is found here. All ABC permits.

Checks accepted.

PEPPI'S PIZZA DEN

208 W. Franklin St.; 942-5149

Manager: Ron Vickers

Owners: G.W. Adkins, W.B. Barker

11 a.m.-midnight Monday-Thursday

11 a.m.-1 a.m. Friday-Saturday

4 p.m.-11 p.m. Sunday

One of several pizza parlours in town, Peppi's also serves spaghetti, lasagna, and hot submarine sandwiches, none of which are anything to get excited about. If you think pizza is a quaint romantic food, though, you'll like this place because you'll eat in virtual darkness. Prices are around \$2.00 for your meal but the wait makes this seem outrageous. Watch for specials here and you'll get a good deal. Beer.

Checks accepted.

11

THE PINES RESTAURANT

Raleigh Rd. at Finley Golf Course (1 mile east of campus); 942-2251

Mgr./owner: Leroy Merritt

6:30 a.m.-11 p.m. daily

If you must eat out regularly, the Pines is not the sort of place for you. The meals are certainly good enough, but not worth the prices. A hearty breakfast will cost you about \$1.25, lunch from \$1.50 to \$4.00, and a good dinner which might include a good steak, will cost between \$4.00 and \$12.00. The food is good and service is prompt. But, again, the Pines is best for a special meal rather than a regular diet. If you don't remember this you will begin to lose weight fast, but only in your bank account. All ABC permits.

Checks accepted.

THE PIZZA PUB

Airport Rd. in Town and Country Shopping Center

Manager: Joel Conklin

Owners: Joel Conklin and Raymond Williams

4 p.m.-midnight Monday-Saturday

4 p.m.-11 p.m. Sunday

This is a nice quiet pizza parlour with good pizza, a good juke box, and fast friendly service. Beer on tap and price (about \$2.25 for a large combination) helps. If you're into pizza, try it.

PIZZAVILLE

133 W. Franklin St.; 933-2425

Manager: John Williams

Owner: Maurice Jennings

7 a.m.-midnight Monday-Saturday

12 noon-midnight Sunday

This is a good small place in which spaghetti, salad, and ham biscuits are served in addition to the main item. Their pizza is pretty good but not great, while the price (\$1.10 for a 9", \$1.75 for a 12", and \$2.50 for a 15" regular cheese) is not bad. Extra condiments are 40 cents to 60 cents. You'll get a decent pizza but if you are particular about it you should check out some other places. Fast service and a location close to campus are advantages.

P.J.'S RESTAURANT

173 E. Franklin St.; 929-8341

Mgr./owners: A.J. Thomas, Jim Chris, Dannay Thanos

11 a.m.-3 p.m. Monday-Saturday

5 p.m.-midnight Monday-Thursday

5 p.m.-1 a.m. Friday-Saturday

5 p.m.-10 p.m. Sunday

P.J.'s specializes in sandwiches, pizza, and spaghetti at a moderate price (about \$1.35 to \$1.75). The sandwiches are generally hearty and well-made. Very cold beer is available, but on weekends this and the good food are almost not enough to lure you into the teeming masses of high schoolers and teenie boppers who have made P.J.'s their hangout. A three leveled interior made to remind one of the battlements of an old English fortress adds a sort of distinguishing atmosphere to P.J.'s, but unless you're into a brooding Hamlet scene or imagine spit balls as a substitute for Robin Hood's arrows, think of P.J.'s as a place for a relaxing sandwich lunch or a quick but decent week-night supper.



THE Porthole

Old Fraternity Row; 942-1171

Manager: Robert Vermilya

Owner: M.M. Timmons

11:30 a.m.-2 p.m. Monday-Saturday

4:45 p.m.-7:15 p.m. Monday-Saturday

A place to eat and not much more. The Porthole exemplifies everything bad in American culinary concepts. The lines are usually long. You are herded in, order by number, and your food is rushed out to you. You are then quickly shoved out of the place. The food is bland but wholesome and each dinner includes 3 vegetables and hot rolls. A variety of hot omelets is featured. The most expensive meal will be around \$2.00, but average \$1.50.

Checks accepted.

RAMSHEAD RATHSKELLER

157-A E. Franklin St.; 942-5158

Manager: Phil Miller

Owner: Danziger

11:30-2:30 p.m. Monday-Saturday

4:45-11:20 p.m. Monday-Saturday

The "Rat" is a peculiar institution in Chapel Hill. We're not sure exactly where its charm or perversion comes from, but sooner or later nearly everyone in town indulges in it. Possibly the attraction lies in the proximity to campus, in that quaint section of town called Amber Alley. Or it might be in the rustic old world Italian Alps Hofstau Atmosphere. Or it might be in the fact that this type of place is simply a phase through which every generation of collegians passes, later to recall the time they sat with one of their first college dates and carved their names on the booth, or the time friends each guzzled a pitcher in less than a minute.

The memories don't focus on the food. A standard meal costs \$2.50 to \$4.75 and is, with the exception of cheesecake and apple pie, not very good. The specialty, a Double Gambler, is everything the menu says it is: a stringy, greasy piece of meat, wilted salad, burned greasy bread, and mashed fries—for the incredible price of \$2.85. The Hungarian and Italian dishes are better. Lines are often long but service is fast and friendly. Though the "Rat" is one of the more questionable deals in town, business usually booms, probably because some people never outgrow some phases or because they learn to take their poison and like it.

THE RANCH HOUSE

Airport Rd.; 942-5155

Manager: G.W. Calhoon

Owner: Danziger

Lunch 11:45-2 p.m. Monday-Friday; noon-2:30 p.m., 4:30-7 p.m.

Sunday

Dinner 5:30-10 p.m. Sunday-Thursday; 5:30-10:30 p.m.

Friday-Saturday

The Ranch House is a sprawling steak house with 1890's gold rush atmosphere, offering fast, friendly service. A wide selection of beef includes a Beef-Kabob at \$4.95, Chateaubriand for three at \$28.00, or a great all-you-can-eat Sunday buffet for \$2.95. Lunches are good and filling and usually cost \$1.25. All suppers are very good and come with a variety of vegetables. On the whole, a very good, relaxing meal, but fairly expensive. Remember the buffets here. All ABC permits.

Checks accepted.

ROY ROGERS

106 Mallette St.

Manager: Tom Blair

10:30 a.m.-1 a.m. Sunday-Thursday

10:30 a.m.-2 a.m. Friday-Saturday

Of the short order, burger, chicken, and roast beef places, this one is one of the best in Chapel Hill. The food is tasty and well-cooked and you get more meat than bun for about \$1. The atmosphere is better than most burger places, oriented toward families. A decent place for the late night munchies.

ROGER'S DRIVE-IN

E. Franklin St.

Mgr./owners: Mr. and Mrs. R.L. Johnson

11 a.m.-10 p.m. daily

Roger's is a quick-service pit stop with mediocre food of the plate lunch, burger, and dogs variety for 30 cents to \$1.45. It is slightly out of the way. Just another burger joint.

SUTTON'S DRUGS LUNCH COUNTER

Downtown Chapel Hill

Manager: Willie Mae Hook

Owner: Eliot Brummitt

Breakfast 8 a.m.-noon

Lunch 8 a.m.-5 p.m.

Sutton's is without a doubt one of the friendliest places to eat in Chapel Hill. The food is good and includes soups, sandwiches, and stews at about 80 cents per item. A warm atmosphere and good breakfasts for about \$1.20 make it a great place for reading the newspapers or a magazine or chatting with Willie Mae. Lime freezes and shakes are famous here. A must on a fall morning. If you find a crowd, wait it out.

THE TARHEEL SANDWICH SHOP

110 N. Columbia St.

Manager/owner: Bill Maner

11 a.m.-midnight daily

You may know the Tarheel Sandwich Shop by another name—The Scoreboard. Whatever you call it, this place serves up beer, short order sandwiches, steaks and the best hamburgers in town. Really—the best. The price is always right, but don't expect more than a good sandwich. The usual beer and a great jukebox make this a good place to sit and talk.

TIJUANA FAT'S

403 W. Rosemary St.; 967-1466

Mgr./owners: Clark Church, Art Lester

Lunch noon-2:00 p.m. Monday-Friday

Dinner 5 p.m.-9:30 p.m. Monday-Thursday, 5
p.m.-10 p.m. Friday-Saturday

Fat's is the only Mexican restaurant in town. Lunches of tacos, enchiladas, or burritos are around \$1.70. Special dinners are about \$3.00. All meals are good. Several beers are also available. An easy, mellow adobe atmosphere provides a pleasant setting if you are not a real bug for cleanliness.

Checks accepted.

15

THE TOWN HALL DELI

132 E. Franklin St.; 929-8276

Manager: Tom Wescoff

Owner: Michael Strong

11 a.m.-8 p.m. Monday-Thursday

11 a.m.-1 a.m. Friday-Saturday

Very good sandwiches here run from 75 cents to \$1.60, and this is the only place in town to get several great deli items. Various beers are also served. The atmosphere leaves a lot to be desired and the stench of stale beer is certainly uninviting. The Town Hall is good for a quick lunch or snack and nothing more.

Checks accepted.

THE VILLA TEO

1213 E. Franklin St.; 942-2266

Manager: Mark D. Lees

Owner: T. Danziger

Sunday Brunch 10:30 a.m.-2 p.m.

Dinner 6 p.m.-10 p.m. Tuesday-Thursday, 6 p.m.-10:30 p.m. Friday-Saturday

Coat and tie required.

The Villa Teo is one of the few excellent restaurants in Chapel Hill. Its owners feel that it reflects the beauty, warmth and gaiety of the best European hospitality and cuisine. You will find yourself in an elegant setting of palms and indoor plants, fountains, and European and American art of all types. The southern Mediterranean cuisine is excellent and you will enjoy a memorable, relaxed and lingering evening. Excellent wine list. You can expect a bill from \$7.00 to \$20.00. All ABC permits.

Checks accepted.

THE WILDFLOWER KITCHEN

402 W. Franklin St.

Mgr./owner: Elizabeth Anderson

Lunch 11:30-2 p.m. Monday-Saturday, 11 a.m.-3 p.m. Sunday

Dinner 5 p.m.-8:30 p.m. Sunday-Thursday, 5 p.m.-7 p.m. Friday-Saturday

The Wildflower is the only vegetarian restaurant in Chapel Hill. It is friendly, casual, and unpretentious. The food is very good, well-prepared, and filling. Lunch costs between \$1.00 and \$1.50. Dinner is from \$1.25 to \$3.00. This is one of the few places to eat in town where the meals offer a real personal touch.

Checks accepted.

YE OLDE WAFFLE SHOP

173 E. Franklin St.; 929-9192

Mgr./owners: A.J. Thomas, Jim Chris, Danny Thanos

7 a.m.-noon Monday-Thursday

7 a.m.-2 p.m. Friday-Saturday

9 a.m.-10 p.m. Sunday

A great place to get breakfast anytime of the day. Service is fast and friendly. The food is reasonably well-prepared and priced between 75 cents to \$1.25.

Checks accepted.

ZOOM ZOOM

104 W. Franklin St.; 942-5151

Manager: W. Farran Jr.

Owner: T. Danziger

11:30 a.m.-2:30 p.m. daily

4:45 p.m.-8:30 p.m. daily

Except for the surroundings, the Zoom is a duplicate of the Rathskele. You can expect a fight with your stomach and your wallet and there are better places in town for that price.

Checks accepted.

Durham

THE IVY ROOM

1004 W. Main St.; 688-6041

Mgr./owner: James Derrick

9 a.m.-11:45 p.m. daily

Only two blocks from Duke's East Campus, the Ivy Room is a great place to eat when you are in the area. The menu is a catch-all, from steaks, chicken, and seafood dinners at \$3-\$4 to great delicatessen sandwiches for about \$1-\$2 and a selection of good wines, beers, and desserts in-between. Special dinners are good (usually \$1.85). The Ivy Room also has a fully stocked delicatessen, sends gift baskets, and caters. The atmosphere of the place is nothing fancy and your food, whatever it may be, won't be either. It will be good, well prepared with a home-cooked quality. A great place to go before or after anything that takes you to Durham, or a good excuse to see the Bull city.

Major credit cards honored.

MARIO'S

Durham-Chapel Hill Blvd.; 489-4389

Mgr./owner: Constable

4-10 p.m. daily

17

Mario's is one of the better Italian restaurants in the Chapel Hill area. All the regular Italian dishes are served and pizza is especially good. The portions are all large and worth the price. Prices range from \$2 to \$5. Service is quick and friendly. All things considered, Mario's is a refreshing change from the Franklin Street scene.

THE POUND STERLING

3930 Durham-Chapel Hill Blvd.; 489-6571

Manager: Dave Corrin

Owners: Don Summey, Stewart Orgine

11 a.m.-2 p.m. Monday-Friday

5:30-10 p.m. Monday-Thursday

5:30-11:30 p.m. Friday-Saturday

The Pound Sterling ranks with some of the better restaurants near Chapel Hill. Luncheon features sandwiches, salads, and noon-day dinners from \$1.50 to \$3.00. Supper features top-quality steaks, lobster, frog legs, shrimp, and Cornish game hen, \$3.75 to \$11.00. Dining is gracious and relaxed with attentive service and pleasing decor. A dinner with appetizer, vegetables, dessert, and wine will be memorable and you will find the bill (\$5-\$15) very reasonable. For an out-of-the-way beer, try Sterling's Elbow Room, open from 4:30 p.m.-1 a.m. Monday-Saturday with a happy hour from 5-7 p.m. All ABC permits.

Checks accepted.

SADDLE AND FOX

3211 Hillsborough St. at 15-501 Bypass; 383-3238

Manager/owner: Charlie Haynes

5-11 p.m. daily

5-9:30 p.m. Sunday

The Saddle and Fox has excellent food from a salad and oyster bar to ribs, roast beef, steaks, seafood, and Yorkshire pudding. Service is attentive and the atmosphere is calm. Your bill will be expensive but worth every penny.

All ABC permits.

Hillsborough

THE COLONIAL INN

113 W. King St.; 732-2461

Mgr./owner: Pete Thompson

11 a.m.-9 p.m. daily

This is a unique place in the area. The meals are Old South cuisine with a choice of seven entrees, 10 fresh vegetables, and an appetizer for \$2.35. The restaurant building dates back to 1759. You won't get an excellent meal here, but an inexpensive and hearty one in a quiet atmosphere.

Raleigh

AMEDEO'S

3905 Western Blvd.; 833-8582

Mgr./owner: Richard DeAngelin

4-10 p.m. Monday-Thursday

4-10:30 p.m. Friday-Saturday

4-9:30 p.m. Sunday

For great Italian food at a low price (\$1.75-\$5.00), a family run atmosphere and fast, friendly service, this is a good choice in Raleigh.

ANGUS BARN

U.S. 70 east of airport entrance; 787-3505

Mgr./owner: Charlie Haynes

5:30-11:30 p.m. daily

5:30-10 p.m. Sunday

The Angus Barn bills itself as the Triangle's atmospheric luxury dining place. The service here is very good and you will eat in a crowded place which is, nonetheless, hushed and relaxing. They specialize in fine quality beef here and it is very good. A price range of \$5-\$25 is expensive but if this is your kind of place you won't mind it. Make reservations early if you plan to eat here on a big weekend. All ABC permits.

CANTON'S

408 Hillsborough St.; 832-7867

Mgr./owners: Mr. and Mrs. Edward Tie

11:30 a.m.-9:30 p.m. Monday-Saturday

12 noon-9:30 p.m. Sunday

Canton's serves up some of the best Chinese food in the area. Private booths in an Oriental atmosphere, good service, and a price range of \$1.75 to \$6, make this a place that you'll want to go to often. If you like Chinese food, the drive is well worth your while.

THE FLYING CLOUD

2840 Industrial Blvd.; 832-7707

Manager: Totz Grundy

Lunch 11 a.m.-2:30 p.m. Monday-Friday

Dinner 5-10:30 p.m. Monday-Thursday, 5 p.m.-midnight Friday-Saturday, noon-10 p.m. Sunday

One of the best seafood places around. Most of the fish is fresh and all meals are well prepared. Service is good and the atmosphere is Early American Waterfront. Meals are expensive but reasonable for what you get.

19

42nd STREET OYSTER BAR

201 N. West St.; 755-9825

Mgr./owner: J.W. Watkins

5:30-10:30 p.m. Monday-Thursday

5:30 p.m.-midnight Friday-Saturday

If you want to hunker down and eat some great peel-your-own shrimp, steamed or raw oysters, or seafood platters and drink beer, try this place. It is very small, dingy, run-down, and crowded but low prices (\$2-\$6) and lots of beer make this place a fun place to spend an evening.

FROG AND NIGHTGOWN

Cameron Village Subway; 829-9799

Mgr./Owner: Robin Ingram

11:30 a.m.-12:30 or 1 a.m. Monday-Saturday

This is one of the best places in this area to spend an evening. Excellent French dishes and great live jazz in a relaxed and comfortable setting are the reasons. There is a cover charge on weekends and for name entertainment anytime. For \$8 you can get their four-course house dinner, which is very good. All ABC permits.

Checks accepted.

Information was not available for the following restaurants which were soon to be opened or were under construction when this booklet was compiled.

K and W Cafeteria

McDonald's Hamburgers

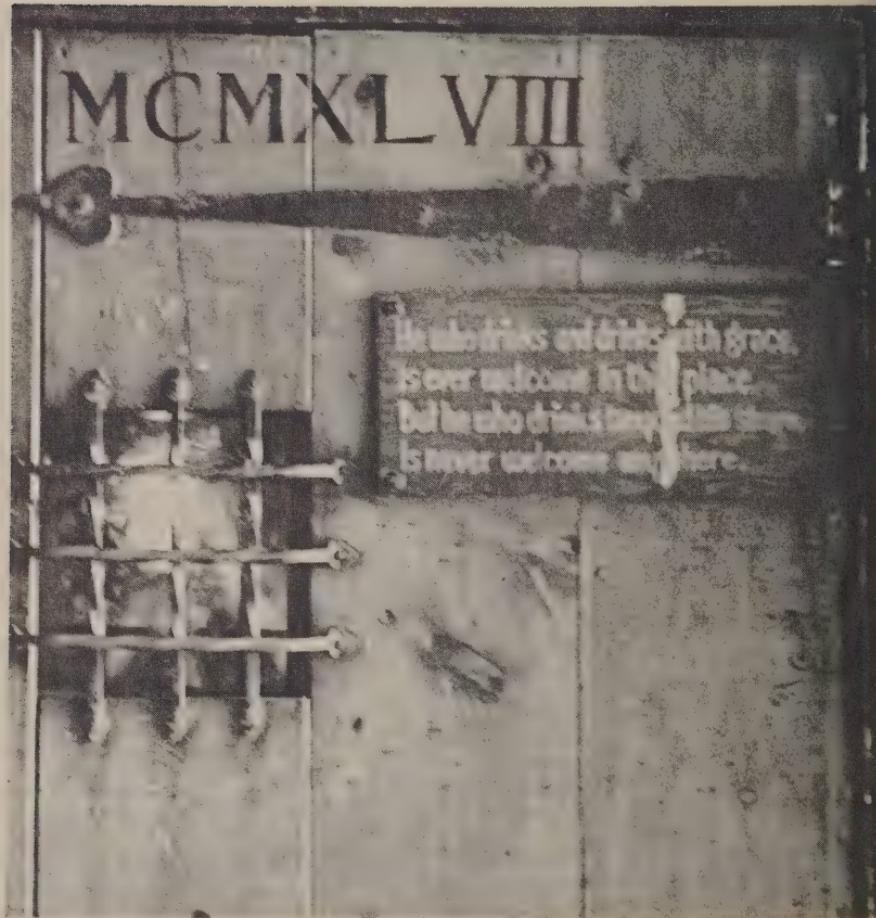
The Pizza Hut

The P.O.E.T.'s Corner

Riverview Steak and Pizza

Shoney's

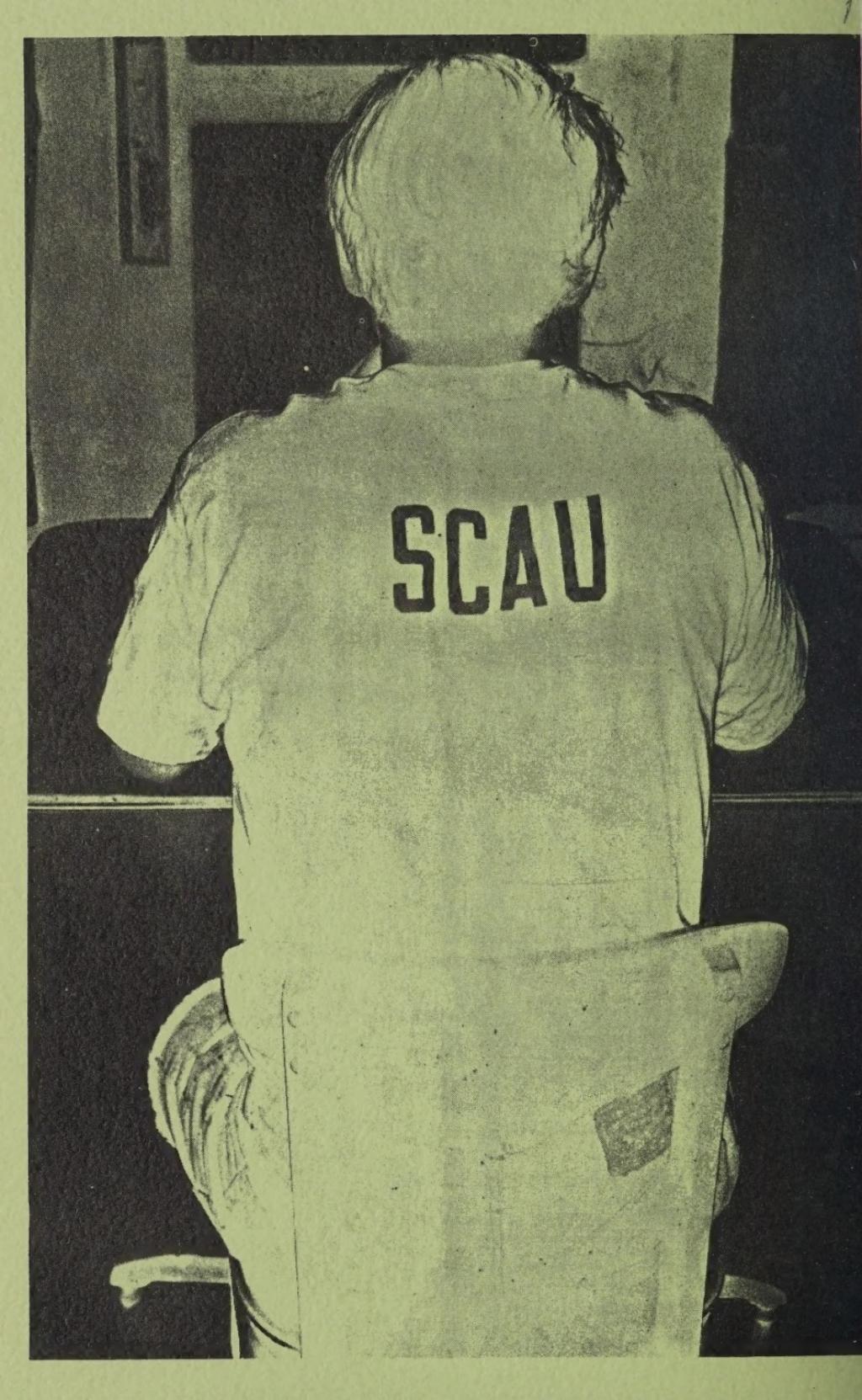
Prices quoted in this booklet are accurate
for August 1973.



Layout by

Madman Enterprises

Contact Winston Cavin — 933-1011



SCAU

UNIVERSITY OF N.C. AT CHAPEL HILL



00030759171

FOR USE ONLY IN
THE NORTH CAROLINA COLLECTION

